

Scampi a la Napoleon



- 2 lbs large prawns, shelled (except tail)
- 1 oz Butter
- 1 oz Napoleon Extra Virgin Olive Oil
- ¼ tsp fresh ground pepper
- ¼ tsp salt
- 2 oz dry vermouth
- 2-3 cloves Napoleon Grilled Garlic Cloves

Heat olive oil in a large skillet.

When simmering, add prawns and allow to cook until golden brown.

Reduce heat and add butter, garlic, salt and pepper.

When you think you have too much salt, add more. This is one dish you cannot oversalt.

When well blended, raise fire to very hot. Add lemon juice and dry vermouth and cook for about one minute, constantly stirring and shaking.

Serve as an appetizer or as an entrée.

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